



HUNTERS VENISON WITH PUMPKIN SPÄTZLE FROM MICHA SCHÄRER



QimiQ BENEFITS

- Acid, heat and alcohol stable
- Problem-free reheating possible



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easy

INGREDIENTS FOR 10 PORTIONS

370 g QimiQ Classic, chilled

1.5 kg Cured shoulder of venison, chopped

700 ml Red wine

1.5 litre(s) Game stock

Salt and pepper

2 tbsp Corn starch

250 ml White wine

4 tbsp Gin

FOR THE PUMPKIN SPÄTZLE:

1.25 kg AP Flour

2 tbsp Salt

12 Egg(s)

1.25 kg Pumpkin, cooked

5 tbsp Rapeseed oil

Salt and pepper

METHOD

1. Fry the meat in the oil. Douse with the red wine and add the stock. Season with the salt and pepper and cook for approx. 40-50 minutes.
2. Mix the starch into the white wine to form a smooth paste and then use to bind the sauce. Stir in the chilled QimiQ Classic and season to taste with the salt, pepper and gin.
3. For the pumpkin spätzle: mix the flour, salt and eggs together. Add the pumpkin puree (well squeezed and dry) and whisk in a mixer until bubbles start to form.
4. Pass through a spätzle sieve into boiling salted water and cook until the spätzle float to the surface. Remove with a draining spoon and place in cold water to cool.
5. Drain well and fry in a non-stick pan in oil until golden brown. Season with salt and pepper and serve with the venison.